

with a still deeper colour on the part next the sun. The shaded side is usually tinged with russet. The flesh is yellowish, tender, of a rich flavour, with an agreeable spicyness. Ripens in December and January, when worked on the *Common Crab Stock*; but is much earlier on *Dwarf Standards*, when the fruit is also larger and more highly coloured.

The Specimen from which the annexed plate was taken, ripened some years ago on a Standard Tree in the Garden of the late ISAAC SWAINSON, Esq. at *Twickenham*.